

Method for manufacturing pasty food products and products obtained there by.

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Abstract

The present invention relates to a method for manufacturing pasty food products which are decorated over all or part of their surface with individual diagrammatic elements of irregular conformation, characterised in that at least one paste is prepared hot and in that the paste or pastes, at a temperature of between 60 and 90 DEG C, are poured directly into the packaging in which the said diagrammatic elements have already been arranged, the paste or pastes having a viscosity of between 1 and 10 Pa.s, measured at 75 DEG C.

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